

OPERATOR MANUAL/USER GUIDE

IMPORTANT INFORMATION, KEEP FOR OPERATOR

This manual provides information for:

MODEL MULTI TECH BANQUET CART

- Hot
- Cold
- Retherm
- Slow Cook
- Available Capacities: (54) plated meals or
(18) 2-1/2 hotel pans
- Available Options: Tow Hitch
Central Management Control System (CMCS)



THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL.

NOTIFY CARRIER OF DAMAGE AT ONCE

It is the responsibility of the consignee to inspect the container upon receipt of same and to determine the possibility of any damage, including concealed damage. Unified Brands suggests that if you are suspicious of damage to make a notation on the delivery receipt. It will be the responsibility of the consignee to file a claim with the carrier. We recommend that you do so at once.

Manufacture Service/Questions 888-994-7636.

Information contained in this document is known to be current and accurate at the time of printing/creation. Unified Brands recommends referencing our product line websites, unifiedbrands.net, for the most updated product information and specifications.

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Product Information



PRODUCT DESCRIPTION

The Multi Tech Banquet Cart is a mobile cart that provides a range of heating, retherm, slow cook, and refrigeration functions. It can hold food hot, hold food cold, heat food from a cold state, and/or slow cook food from a raw state. It accommodates plated meals, standard stainless steel hotel pans, and baking sheets, allowing for both plated meal service and bulk meal service from the cart.

The cart utilizes a combination of conduction and convection heating for rethermalization of chilled foods, allowing moist evenly heated food. Each shelf can be individually controlled for the intensity of the conduction heating, allowing different densities of food to be heated together in the cart. This is done by using the cart's electronic controls to program customized settings for the menu. The cart can also be programmed to start retherm of chilled foods automatically, either 75 minutes for hotel pans (bulk foods) or 60 minutes for plated meals, before serving time. Or, the cart can be programmed to slow cook chilled raw foods at a pre-set time.

The holding capacity of the cart is up to 18 standard 2 1/2" hotel pans or 54 plated meals on 9 removable shelves. The cart is constructed of heavy duty stainless steel with 8" wheel casters. A tow hitch option is available.

The cart is controlled by a microprocessor and includes an automatic self-diagnostic system that checks for proper functioning of heating and cooling systems in the cart each time it is loaded, providing instant feedback to the operator regarding the cart's performance. Should a problem occur, fault tracking software provides a message on the cart's display panel for food service and engineering personnel.

An *OPTIONAL* computer monitoring system is available for this cart called the **Central Management Control System (CMCS)**. This monitoring system is designed to assist the food service management team in managing the rethermalization and holding of meals from a central computer. The CMCS system allows for viewing real-time status of the equipment using a standard Windows based computer system, and also allows for remote changes to all equipment parameters from the PC. It also assists in compliance with HACCP guidelines and can provide documentation required by regulatory agencies with reports. Up to 90 days of data can be stored in the reports.

The CMCS system is comprised of three *equipment* components:

- The first is the 'A la Cart "controller" which is a microprocessor based control system using embedded firmware control and a RS-485 interface.
- The second component is a RS-485 two-wire network which connects all of the carts together in a networked configuration. The RS-485 network utilizes standard Category 5 cabling and connections for ease of installation. Network repeaters are utilized for network runs exceeding 1000 meters. A repeater is required beyond 1000 meters of cable use. The Network uses node addressing and built-in fault detection to ensure reliable communication.
- The final component is a proprietary Windows based PC Application which displays a graphic user interface for real-time status and control of the carts. This Windows base application collects real-time data from each cart and displays it on the user interface. Varying menu options let the user display and change cart set-up parameters in real-time. The PC Application logs real-time cart information for later viewing through various reporting features included in the software package. The PC Application also allows for direct factory support via a standard phone line and 56K modem.

Physical Dimensions

69" wide x 68" high x 31-1/4" deep

Power Requirements

208 VAC, 3 Phase, 5 Wire, 30 Amp Service

Refrigeration System

404A Refrigerant, 1 HP Copeland Condensing Unit, Medium Temperature Evaporator System

Convection System

Electric Strip Heat with Convection Air Flow

Conduction Heaters

Three per Shelf, Individually fused 208 VAC

Ambient Operating Temperature

Max 90 Degrees F

Construction

Stainless Steel, 8" Casters, Perimeter Bumpers

Capacity

54 Plated Meals or 18 2-1/2 Hotel Pans

Electronic Controls

Microprocessor controlled, auto diagnostic

HACCP Compliant

Computer controlled monitoring of refrigeration system

Heat of Rejection

6500 BTU/hr maximum

Other

ETL and NSF approved

Overview & Operating Instructions

Note: A 30 minute “Preheat” time is pre-set for all the methods at right except for “Chill Only”.

USES FOR Multi Tech BANQUET CART

The Multi Tech Cart provides vast flexibility in the way it can be used. Bulk foods or plated meals can be chilled, heated, and/or held hot until ready to serve. Bulk foods can also be slow cooked in the cart. The cart accommodates standard 2-½” deep hotel pans and standard size plates. The cart’s holding capacity is up to 18 full size hotel pans or 54 plated meals on 9 shelves.

The following *options* can be considered when using the Multi Tech Cart for either banquet or dining room service:

- **Chill Only** – Bulk foods or plated meals prepared in advance can be held under refrigeration in the cart until time to heat or serve.
- **Plated Retherm** – Pre plated chilled meals can be brought up to serving temperature in the cart. The cart can be automatically programmed to begin preheating and retherming 90 minutes prior to meal service, which includes a 30 minute “preheat” time and a 60 minute “retherm” time. The heater intensity of each shelf can be customized for the food items on each shelf.
- **Plated Hold** – Plated hot meals can be gently held at proper serving temperature until serving.
- **Bulk Retherm** – Chilled bulk foods can be brought up to serving temperature in the cart. The cart can be automatically programmed to begin preheating and retherming 105 minutes prior to meal service, which includes a 30 minute “preheat” time and a 75 minute “retherm” time. The heater intensity of each shelf can be customized for the food items on each shelf.
- **Bulk Hold** – Hot bulk foods can be gently held at proper serving temperature until serving.
- **Slow Cook** – Bulk food items can be slow cooked in the cart from a prepped raw state prior to meal service, for several hours.

USING THE MUTLI TECH CART SOFTWARE

The software contained in the Multi Tech Cart is interactive and user friendly. It consists of 3 sets of menus that are accessed at the Front Display Panel of the cart (viewed on page 5) and used by the operator or service technician:

- “Quick Start” Setup Menu (Main Menu)
- Operational Settings Menu (Advanced/Hidden)
- Factory Settings Menu (Advanced/Hidden)

A. “Quick Start” Setup Menu

The “Quick Start Setup menu is the main menu that will be used on a regular and ongoing basis when operating the cart. It is used to activate a quick setup sequence for the cart by pressing the “OPTIONS” key on the front display panel and following a set of prompts that consist of a few easy steps to put the cart in the mode of use intended. **The User’s “Quick Start” Flow Chart on page 6 illustrates the sequence of steps when using the “Quick Start” Setup menu. Posting Instructions for setting up the cart in various modes are found beginning on page 7.**

Overview & Operating Instructions

B. Operational Settings Menu

The Operational Settings menu is an advanced or hidden menu that is used primarily by the operator to customize the programmed settings. It is accessed by pressing the “ENTER” key and “UP ARROW” key together at the same time on the front display panel. Once the menu is accessed, the “UP/DOWN ARROW” keys are used to navigate vertically through the menu and to change the settings. The “ENTER” key is used to select/set the new parameter and also moves the cursor horizontally on the screen. **Refer to page 10 to view a list and description of the Operational Settings menu.**

C. Factory Settings Menu

The Factory Settings menu is an advanced or hidden menu most often used by the service technician, however the operator may desire to change or customize the first 5 settings listed in this menu. It is accessed by pressing the “ENTER” key and “UP ARROW” key together at the same time on the front display panel. Once the menu is accessed, the “UP/DOWN ARROW” keys are used to navigate vertically through the menu and to change the settings. The “ENTER” key is used to select/set the new parameter and also moves the cursor horizontally on the screen. **Refer to page 11 to view a list and description of the Factory Settings menu.**



FRONT DISPLAY PANEL OVERVIEW

The 4 Line LCD Display: Line 1 (bottom line) displays time/date, fault information, and the Cart temperatures as necessary. The other 3 lines are used to display meal start times and operator messages as well as setup information.

REThERM Button - Starts/Stops a manual retherm cycle when pressed.

HOLD Button - Starts/Stops a manual hold cycle when pressed.

BACKLIGHT Button - Illuminates/De-illuminates the display backlight when pressed.

OPTIONS Button - Accesses the options/set-up menus when pressed.

ENTER Button - Used to confirm options and set parameters.

Up/Down Arrow Buttons - Used to navigate through the options menus.

Chill Light (Blue) - Illuminates when cart is in chill mode.

Retherm Light (Red) - Illuminates when a retherm cycle is in process.

Ready Light (Green) - Illuminates when retherm is ended and a hold cycle is in process.

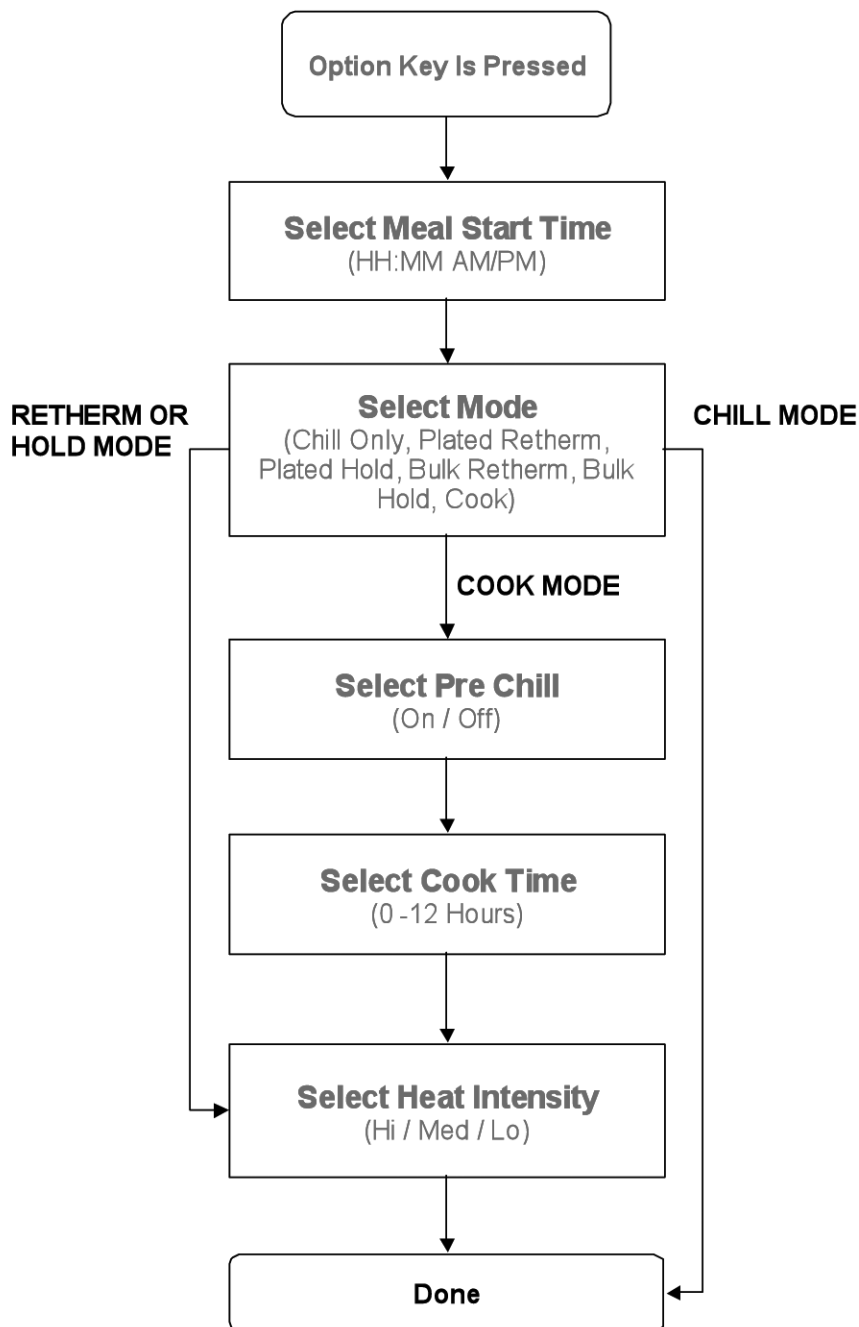
Fault Light (Yellow) - Illuminates when a fault has been detected.

Overview & Operating Instructions

Note: If the “fault” light is on, open and shut the door. Press “OPTIONS” to begin.

Note: When selecting Retherm or Hold Modes, refer to left side of the chart; when selecting Chill Mode refer to right side of the chart; when selecting Cook Mode refer to center of the chart, as indicated by the arrows.

USER’S “QUICK START” FLOW CHART (MAIN MENU)



Overview & Operating Instructions

“QUICK START” INSTRUCTIONS FOR SETTING UP CART

You can choose to set up the Multi Tech Cart for various modes of use. “Retherm” and “Hot Hold” can be done either manually or automatically.

Individual instructional postings can be found in the following pages for setting up the cart in various modes. These modes include:

A. Setting Up Cart for Cold Only Use / Holding of Chilled Plated Meals or Bulk Food Items

- Cart must be below 100°F before chilling can start.
- Load Cart with chilled plated meals or panned bulk food items.
- Press “OPTIONS” key.
- Set Meal Start Time: Set time to 00:00 using UP/DOWN arrow keys, then press “OPTIONS”.
- Select Mode: Select “Chill” mode, using UP/DOWN arrow keys, then press “OPTIONS”.
- Cart is set for chill only.

B. Setting Up Cart for Hot Hold Only / Holding of Cooked and Hot Plated Meals or Hot Bulk Food Items

- Load Cart with hot plated meals or panned bulk food items.
- Press “OPTIONS” key.
- Set Meal Start Time: Set time to 00:00 using UP/DOWN arrow keys, then press “OPTIONS”.
- Select Mode: Select “Plated Hold” or “Bulk Hold” mode, using UP/DOWN arrow keys, then press “OPTIONS”.
- PUSH “REHERM” TO START HOLD, THEN PRESS “ENTER”.
- Cart is ready for hot hold only.

Note: In the HOLD mode, the heater intensity is set on an automatic “5” (5 sec/min) and starts on all shelves at the end of the 30 minute preheat.

Overview & Operating Instructions

C. Setting Up Cart for Plated Retherm / Retherm of Cook/Chill Plated Items

- Cart must be below 100°F before chilling can start.
- Chill Cart to 40°F before loading plated meals, or about 90 minutes.
- Load Cart with plated meals.
- Press “OPTIONS” key.
- Set Meal Start Time: For automatic retherm set start time using UP/DOWN arrow keys: HH:MM:AM/PM, then press “OPTIONS” .
-OR-
For manual retherm set time to 00:00 using UP/DOWN arrow keys, then press “OPTIONS” .
- Select Mode: Select “Plated Retherm” mode, using UP/DOWN arrow keys, then press “OPTIONS” .
- Select Temperature (Heater Intensity): Select Hi/Med/Lo, using UP/DOWN arrow keys, then press “OPTIONS” .
-OR-
for individual shelf control, select Hi/Med/Lo for each shelf, #1 thru #9 (see “Operational Settings” menu for steps).
- For manual retherm ONLY, push “REHERM” to start, then press “ENTER” .
- Cart is ready for plated retherm.

OPERATIONAL SETTINGS:

(View these settings by pressing ENTER and UP ARROW key together; then scroll through list with UP/DOWN arrow keys; change settings by using UP/DOWN arrow keys and “ENTER” key to set.)

Preheat:	30 Minutes
Retherm:	60 Minutes
Hold Cycle:	720 Minutes/12 hours
Individual Shelf Duty Cycle:	OFF (all shelves same heater intensity) ON (individual shelf control of heater intensity)

Overview & Operating Instructions

D. Setting Up Cart for Bulk Retherm / Retherm of Cook/Chill Bulk Food Items

- Cart must be below 100°F before chilling can start.
- Chill Cart to 40°F before loading with bulk food pans, or about 90 minutes.
- Load Cart with bulk food pans.
- Press “OPTIONS” key.
- Set Meal Start Time: For automatic retherm set start time using UP/DOWN arrow keys: HH:MM:AM/PM, then press “OPTIONS” .
-OR-
For manual retherm set time to 00:00 using UP/DOWN arrow keys, then press “OPTIONS” .
- Select Mode: Select “Bulk Retherm” mode, using UP/DOWN arrow keys, then press “OPTIONS”.
- Select Temperature (Heater Intensity): Select Hi/Med/Lo, using UP/DOWN arrow keys, then press “OPTIONS” .
-OR-
for individual shelf control, select Hi/Med/Lo for each shelf, #1 thru #9 (see “Operational Settings” menu for steps).
- For manual retherm ONLY, push “REHERM” to start, then press “ENTER”.
- Cart is ready for bulk retherm.

OPERATIONAL SETTINGS:

(View these settings by pressing ENTER and UP ARROW key together; then scroll through list with UP/DOWN arrow keys; change settings by using UP/DOWN arrow keys and “ENTER” key to set.)

Preheat:	30 Minutes
Retherm:	75 Minutes
Hold Cycle:	720 Minutes/12 hours
Individual Shelf Duty Cycle:	OFF (all shelves same heater intensity) ON (individual shelf control of heater intensity)

Overview & Operating Instructions

E. Setting Up Cart for Slow Cook / Cook Product from Raw and Prepped State

- Chill cart if loading food several hours in advance.
- Load Cart with bulk food items in pans or on sheets.
- Press “OPTIONS” key.
- Set Meal Start Time: For automatic retherm/cook set start time using UP/DOWN arrow keys: HH:MM:AM/PM, then press “OPTIONS” .
-OR-
For manual retherm set time to 00:00 using UP/DOWN arrow keys, then press “OPTIONS” .
- Select Mode: Select “Cook” mode, using UP/DOWN arrow keys, then press “OPTIONS” .
- Select Pre Chill: Select “ON” if cooking is not to start immediately; select “OFF” if cooking is to start immediately, using the UP/DOWN arrow keys, then press “OPTIONS” .
- Select Retherm Time COOK: Set number of minutes to cook (0 – 720), using the UP/DOWN arrow keys, then press “OPTIONS” .
- Select Temperature (Heater Intensity): Select Hi/Med/Lo, using UP/DOWN arrow keys, then press “OPTIONS” .
-OR-
for individual shelf control, select Hi/Med/Lo for each shelf, #1 thru #9 (see “Operational Settings” menu for steps).
- Cart is ready for slow cook.

OPERATIONAL SETTINGS:

(View these settings by pressing ENTER and UP ARROW key together; then scroll through list with UP/DOWN arrow keys; change settings by using UP/DOWN arrow keys and “ENTER” key to set.)

Preheat:	30 Minutes
Retherm:	480 Minutes/8 hours

USING ADVANCED MENUS FOR PROGRAMMING THE CART

A. Operational Settings Menu

The Operational Settings menu is an advanced or hidden menu that is used primarily by the operator to customize the programmed settings.

To access menu press the “ENTER” key and “UP ARROW” key together at the same time on the front display panel.

Use the “UP/DOWN ARROW” keys to navigate vertically through the menu and to change the settings. Use the “ENTER” key to view/select/set the parameter or to move the cursor horizontally on the screen.

Overview & Operating Instructions

Choose from the following parameters:

- **Preheat Time** (30 minutes – one value for all modes except “Chill”)
- **Retherm Time** (60 minutes plated, 75 minutes bulk, to be determined for Cook Mode)
- **Default Duty Cycles** (shelf heater intensity of HI = 60 secs; MED = 40 secs; LO = 15 secs.)
- **Individual Shelf Duty Cycle** (On/Off; default is OFF so that all shelves go on either H, M, or L; OR can be set to ON to select heater intensity of H, M, or L for each individual shelf.)
- **Hold Time** (defaults to maximum hold time of 480 minutes – 8 hours; cart automatically shuts down after hold, then displays “Select OPTIONS” to start again for next use.)
- **Hold Duty Cycle** (defaults to 5 seconds per minute for Plated, Retherm, Cook, and Hold modes for all shelves.)
- **Convection Heat Settings** (defaults to established settings for Plated, Bulk, and Cook modes.)

B. Factory Settings Menu

The Factory Settings menu is an advanced or hidden menu most often used by the service technician, however the operator may desire to change or customize the first 5 parameters listed in this menu.

To access menu press the “ENTER” key and “UP ARROW” key together at the same time on the front display panel.

Use the “UP/DOWN ARROW” keys to navigate vertically through the menu and to change the settings. Use the “ENTER” key to view/select/set the parameter or to move the cursor horizontally on the screen.

Choose from the following parameters:

- **Fault Log** (to access/view many error messages or faults – up to last 10)
- **Current Time** (to set current time)
- **Current Date** (to set current date)
- **Daylight Savings** (to turn on/off daylight savings time mode)
- **Enter Password** (to enter a security password of 3 numerical digits)
- **Compressor Points** (to set the compressor on/off set points)
- **Defrost Type** (to set the defrost type)
- **Defrost Interval** (to set the defrost time interval)
- **Max Defrost Off Cycle** (to set the maximum time defrost cycle is off)
- **Plate Current** (to set min/max current limits for diagnostic functions)
- **Max Interrupt Time** (to set maximum allowable cycle interrupt time)
- **Temperature Display** (to turn on/off cart temperature display)
- **Temperature Scale** (to select degrees Fahrenheit/Celsius to appear on display)
- **Temperature Faults** (to turn on/off temperature faults on display)
- **Manual Heating** (to turn on/off manual heating function)
- **Download Software** (to update firmware)
- **Factory Reset** (to force a reset of all parameters to factory default settings)
- **Network Address** (to make compatible with central computer monitoring – CMCS)

Overview & Operating Instructions

INSTRUCTIONS FOR CART CLEANING

Heater shelves should NOT be sent through the dish machine, pot washer or sprayed with a pressurized or non-pressurized hose.

To clean, use a non-caustic degreaser such as Oasis 133 by Ecolab. Simply spray on the degreaser, let it sit to penetrate the soiled area and then wipe clean.

Use an all purpose sanitizer such as Oasis 146 by Ecolab. Again, just spray and wipe. The same products used on the heater shelves can be used on the cart interior.

Stainless steel polish can be used on the cart exterior.

Panning Guidelines for Bulk Retherm

BREAKFAST

Item	Preheat Time	Retherm Time	Heater Intensity	Comments
Scrambled Eggs	30 min	75 min	Med	Use cooked frozen egg mix, spray pan, add 1/2 c. of water before adding eggs for even heating, limit to 8# or less.
Eggbeaters/Low Chol Eggs	30 min	75 min	Med	Same as above.
Omelet (w/ or w/o additions)	30 min	75 min	Med	Spray pan, layer omelets slightly in a double row. Frozen omelets that are tempered retherm very well (< 8#).
Breakfast Quiche	30 min	75 min	Med	Spray pan, place whole quiche pie (limit 2), cooked and chilled in pan. If prepared in hotel pan, chill and retherm.
Cheese Blintzes/Fruit Sauce	30 min	75 min	Med	Spray pan, layer Blintzes like omelets, add fruit sauce over blintzes. Can put fruit sauce underneath if desired, limit wt to 8#.
French Toast	30 min	75 min	Med	Spray pan. Shingle in pan, in 2 rows.
Pancakes, Biscuits	30 min	75 min	Med	Place baked biscuits in pan; shingle pancakes on grate or bread slices in 2 rows.
Muffins/Danish/Crossiants	30 min	75 min	Med	Place baked, chilled bakery products in pan. They need to be sized to allow cover.
Pan Fried Breakfast Potato Home Fried Potato	30 min	75 min	Med	Spray pan, add cooked, chilled and seasoned potatoes. (limit to 8# or less).
Fried Hash Brown Potato Patty	30 min	75 min	Med	Spray pan, layer precooked patties in pan; limit weight to less than 8#. Do not cover.
Sausage Gravy	30 min	75 min	High	Spray pan, add sausage gravy (less than 8 #) Use a roux mix of 60% flour and 40% modified starch to prevent breakdown.
Country Fried Steak	30 min	75 min	Med	For best results, deep fry close to time of service and blast chill. Spray pan, layer steaks, drizzle gravy over if desired.
Sausage, Bacon, Ham	30 min	75 min	Med	Cook to just done state, drain well, chill, then place in pan. Breakfast meats can be combined in same pan, if desired.
Grits, Cooked Cereals	30 min	75 min	Med	Grits need 25% more water in the production process, when chilled should be like a pudding, spray pan, add grits (<8#).
Broiled Tomatoes	30 min	75 min	Med	Prepare tomatoes, just brown topping, and then chill. Spray pan and place tomatoes for retherm.

NOTE: Convection heating is always on, but heater intensity can be adjusted. Limit pan weight to 8# for best results.

Panning Guidelines for Bulk Retherm

LUNCH/DINNER ENTREES

Item	Preheat Time	Retherm Time	Heater Intensity	Comments
Roast Beef/Turkey/Pork	30 min	75 min	Med	Spray pan, shingle slices in 2 rows; add small amount of broth or water to pan; keep below 8#.
Chicken Parmesan (alone) Chicken Parmesan (w/Pasta)	30 min	75 min	Med High	Spray pan, add sauce, layer chix, top w/ cheese & sauce (<8#) Same as above only add pasta then the rest, keep below 8#.
Chicken Sanibel	30 min	75 min	Med	Spray pan, layer chicken, top with sauce.
Flounder with Chesapeake Bay Stuffing	30 min	75 min	Med	Spray pan, add flounder with stuffing, top with sauce as desired .
Baked Mahi Mahi with Fruit Salsa	30 min	75 min	Med	Same as above.
One Quarter Lemon Herb Roasted Chicken	30 min	75 min	Med	Spray pan, add chicken, add cup water to assure even heating.
Roast Pork Loin with Plum Stuffing/Sauce	30 min	75 min	Med	Spray pan, add dressing and sliced pork, top with gravy or specialty sauce.
One Quarter BBQ Chicken	30 min	75 min	Med	Spray pan, add chicken, add cup water to assure even heating.
Grilled Tuna Steak	30 min	75 min	Med	Sear tuna and chill, spray pan, add tuna and specialty sauce.
Teriyaki Chicken Breast	30 min	75 min	Med	Spray pan, add chicken and top with sauce, add cup water if product has dried during refrigerated hold process.
Beef Broccoli Stir-Fry	30 min	75 min	Med	Spray pan, add beef and broccoli stir fry.
Roast Turkey/Dressing	30 min	75 min	High	Spray pan, add dressing, sliced turkey and top with gravy or specialty sauce.
Three Cheese Vegetable Lasagna Rollatine	30 min	75 min	High	Spray pan, add layer of sauce, add lasagna rolls and additional cheese or sauce as desired.
Baked Stuffed Shells	30 min	75 min	High	Spray pan, add layer of sauce, add stuffed shells, that have cooked and chilled or thawed, add cheese and sauce as desired.
Tortellini/Sauce/Sausage Pasta/Chix/Shrimp/Sauce	30 min	75 min	High	Spray pan, add pasta, ingredients and sauce. Remember to not exceed 8# per pan.

NOTE: Convection heating is always on, but heater intensity can be adjusted. Limit pan weight to 8# for best results.

Panning Guidelines for Bulk Retherm

POTATO, RICE OR PASTA

Item	Preheat Time	Retherm Time	Heater Intensity	Comments
Oven Roasted Red Potato	30 min	75 min	Med	Spray pan and add seasoned potatoes
Garlic Mashed Potato	30 min	75 min	High	Spray pan and add mashed potatoes, limit weight to 8#.
Au Gratin Potatoes	30 min	75 min	High	Au Gratin Potatoes can be baked in pan, chilled and rethermed in same pan. Limit weight to 8#.
Parsley Steamed Potato	30 min	75 min	Med	Spray pan and add potatoes, add to 1 cup water.
Creamed Red Smashed Potato	30 min	75 min	High	Spray pan and add smashed potatoes, limit weight to 8#.
Buttered Noodles	30 min	75 min	Med	Spray pans and add noodles, add cup water to pan. Noodles should be stored in water or reconstituted so they have good moisture content.
Baked Potato	30 min	75 min	High	Use medium size potato and limit pan weight to 8 #. Cook potato completely, chill, then place in pan and add 1 cup water to promote even heating.
Mashed Sweet Potato	30 min	75 min	High	Spray pan and add mashed sweet potato, limit weight to 8#.
White and Wild Rice Pilaf	30 min	75 min	Med	Cook according to recipe, chill. Spray pan, add rice and 1 cup water.
Rosemary Garlic Roasted New Potatoes	30 min	75 min	Med	Spray pan and add potatoes, add to 1 cup water.
Spanish Rice	30 min	75 min	Med	Cook according to directions, chill. Spray pan, add rice and 1 cup water.
Fried Rice	30 min	75 min	Med	Cook according to recipe, chill. Spray pan, add rice and 1 cup water.
Oven Roasted Yam Wedges	30 min	75 min	Med	Spray pan and add wedges.
Homestyle Rotini Pasta Whole Wheat Ziti	30 min	75 min	High	Same as for Buttered Noodles .

NOTE: Convection heating is always on, but heater intensity can be adjusted. Limit pan weight to 8# for best results.

Panning Guidelines for Bulk Retherm

VEGETABLES

Item	Preheat Time	Retherm Time	Heater Intensity	Comments
Sauteed Zucchini & Yellow Squash	30 min	75 min	Med	Slightly saut vegetables, season and chill. Spray pan, add vegetables.
Honey Dilled Carrots	30 min	75 min	Med	Precook carrot to desired doneness, season and chill. Spray pan, add vegetables.
Medley of Green Beans/ Carrots	30 min	75 min	Med	Blanch green beans, cook carrots to desired tenderness, season and chill. Spray pan and add vegetables.
Grilled Vegetable Medley w/ Balsamic Glace	30 min	75 min	Med	Grill vegetables for color, add seasonings and sauce, chill. Spray pan and add vegetables.
Medley of Steamed Vegetables	30 min	75 min	Med	Steam vegetables to slightly less than done, season and chill. Spray pan, add vegetables, cover with saran and foil cutting many slits in top.
Baked Beans	30 min	75 min	Med	Prepare, bake and chill or simply chill ready to Serve variety. Spray pan and add baked beans.
Sauteed Zucchini, Eggplant & Yellow Squash	30 min	75 min	Med	Same as saut ed vegetables in #1, except eggplant may need more cooking before chilling and panning process.
Fresh Asparagus & Baby Carrots	30 min	75 min	Med	Blanch asparagus, cook carrots to desired tenderness, season and chill. Spray pan & add vegetables.
Medley of Broccoli, Cauliflower & Carrots	30 min	75 min	Med	Same as medley of steamed vegetables in #5. Cover pan with saran and foil, cutting many slits in top.
Corn on the Cob	30 min	75 min	Med	For fresh corn, steam and chill, season and pan with 1 cup water in pan or thaw frozen cobbettes and follow the same procedures.
Green Beans Provencal	30 min	75 min	Med	Blanch beans, season and chill. Spray pan and add vegetables.
Broccolini & Garlic Butter	30 min	75 min	Med	Blanch vegetables, season and chill. Spray pan, add vegetables, cover with saran and foil, make many slits in top.
Baked Stuffed Tomatoes	30 min	75 min	Med	Prep tomato, brown under broiler, chill. Spray pan and add tomatoes.
Ratatouille	30 min	75 min	Med	Prepare according to recipe, chill. Spray pan and add vegetables.
Oriental Mixed Vegetables	30 min	75 min	Med	Blanch, season and chill. Spray pan and add vegetables.
Vegetable Egg Roll	30 min	75 min	Med	Fry as close to time of service as possible, then chill. Spray pan and add eggrolls.

NOTE: Convection heating is always on, but heater intensity can be adjusted. Limit pan weight to 8# for best results.

Panning Guidelines for Bulk Retherm

BLANK GUIDE:

MEAL:

[illegible]

NOTE: Convection heating is always on, but heater intensity can be adjusted. Limit pan weight to 8# for best results.

Panning Guidelines for Bulk Retherm

CART LOADING WORKSHEET FOR BULK RETHERM:

DAY:		MEAL:			
Shelve #	Temp Setting / Heater Intensity (H, M, or L)	Heater Left Item	Heater Center Item*	Heater Right Item	Comments
1					
2					
3					
4					
5					
6					
7					
8					
9					

Plating Guidelines for Plated Retherm

BREAKFAST

Item	Preheat Time	Retherm Time	Heater Intensity	Comments
Scrambled Eggs	30 min	60 min	Med	Use cooked frozen egg mix, cooked to just done state, rapid chill and plate up from a cold state as usual.
Scrambled Eggs/Veg/Meat	30 min	60 min	Med	Same as above.
Eggbeaters	30 min	60 min	Med	Same as above.
Omelet w/ or w/o additions	30 min	60 min	Med	Temper omelets before plating and then plate as usual.
Breakfast Quiche	30 min	60 min	Med	Cook and chill quiche, cut and plate as usual.
Cheese Blintzes/Fruit Sauce	30 min	60 min	Med	Temper blintzes, add sauce or fruit topping & plate as usual.
Country Fried Steak	30 min	60 min	Med	For best results, deep fry close to time of service and blast chill. Plate as usual, drizzle gravy over if desired.
Grits	30 min	60 min	Med	Grits need 25% more water in the production process, when chilled should be like a pudding, plate like mashed potato.
Sausage Gravy	30 min	60 min	Med	Prepare sausage gravy & chill, if gravy is not a prepared product but made from scratch, use a roux mix of 60% flour and 40% modified starch to prevent breakdown. Plate as usual over eggs, biscuits etc.
French Toast, Pancakes	30 min	60 min	Med	May be plated frozen.
Biscuits	30 min	60 min	Med	Plate as usual.
Muffins/Danish/Crossiants	30 min	60 min	Med	Place baked, chilled bakery products on plate as usual.
Pan Fried Breakfast Potato Home Fried Potato	30 min	60 min	Med	Cook, chill and season, plate as usual.
Fried Hash Brown Potato Patty	30 min	60 min	Med	For best results, deep fry close to time of service and blast chill, then plate as usual.
Sausage, Bacon, Ham	30 min	60 min	Med	Cook to just done state, drain well, chill, and then plate as usual.

NOTE: Only convection heating is on during preheat; during retherm both conduction and convection heating are on.

Plating Guidelines for Plated Retherm

LUNCH/DINNER ENTREES

Item	Preheat Time	Retherm Time	Heater Intensity	Comments
Shrimp. Chicken, Rice & Asparagus	30 min	60 min	Med	Cook product to just done state, chill in bulk, plate as usual, add sauce at point of service if preferred.
Chicken Parmesan (alone) Chicken Parmesan (w/Pasta)	30 min	60 min	Med High	Cook to just done state, chill in bulk, plate as usual adding starch, veg. & marinara sauce. Same as above only add pasta in place of other starch.
Chicken Sanibel	30 min	60 min	Med	Use tempered product, plate as usual, top with sauce at point of service if desired.
Flounder with Chesapeake Bay Stuffing	30 min	60 min	Med	Cook to slightly less than done state, chill in bulk, plate as usual, top with sauce at point of service if desired.
Baked Mahi Mahi with Fruit Salsa	30 min	60 min	Med	Same as above.
One Quarter Lemon Herb Roasted Chicken	30 min	60 min	High	Cook product to just done state, chill in bulk, plate as usual, add sauce at point of service if desired.
Roast Pork Loin with Plum Stuffing/Sauce	30 min	60 min	Med	Cook pork to slightly less than done, chill, slice and plate as usual, Accompaniments can be traditional stuffing or Cuban plate.
One Quarter BBQ Chicken	30 min	60 min	High	Cook product to just done state, chill in bulk and plate as usual.
Grilled Tuna Steak	30 min	60 min	Med	Sear tuna and chill, plate as usual.
Teriyaki Chicken Breast	30 min	60 min	Med	Use tempered product, plate as usual.
Beef Broccoli Stir-Fry	30 min	60 min	Med	Cook product to just done, chill in bulk and plate as usual.
Roast Turkey/Dressing	30 min	60 min	Med	Same as pork and stuffing.
Three Cheese Vegetable Lasagna Rollatine	30 min	60 min	High	Product should be cooked to just done state, chill in bulk with sauce additional, plate as usual.
Baked Stuffed Shells	30 min	60 min	High	Temper product, plate as usual, adding marinara sauce and cheese as desired.
Tortellini/Sauce/Sausage Pasta/Chix/Shrimp/Sauce	30 min	60 min	High	Cook pasta to just done state, chill in bulk, add chilled sausage and sauce, plate as usual
Southern Pork BBQ	30 min	60 min	Med	Produce pulled pork and top with sauce, chill in bulk and plate as usual.
Manicotti and Sauce on a Bed of Spinach	30 min	60 min	High	Cook product to just done state, chill in bulk and plate as usual.
Penne Pasta with Roasted Vegetables	30 min	60 min	High	Cook product to just done state, chill in bulk and plate as usual.
Pan Seared Sea Bass with Tomato Thyme Vin Blanc	30 min	60 min	Med	Cook to slightly less than done state, chill in bulk and plate as usual.
Herb Crusted New York Strip Steak	30 min	60 min	-	Still working on production and setting. Sear and chill. Plate as usual, add toast points by edge of steak to capture au jus.

Plating Guidelines for Plated Retherm

LUNCH/DINNER ENTREES CONTINUED

Item	Preheat Time	Retherm Time	Heater Intensity	Comments
Baked Boneless Chicken Breast with Sauce	30 min	60 min	Med	Cook product to just done state or use tempered, chill in bulk, plate as usual, add sauce at point of service if desired.
Braised Beef Tips with Mushrooms	30 min	60 min	Med	Produce product to just done state, chill in bulk, plate as usual.
Bourbon Flank Steak with Pearl Onions	30 min	60 min	Med	Produce as usual, chill in bulk, slice and plate as usual, folding or layering steak to cook less during retherm.
Country Fried Steak with Pan Gravy	30 min	60 min	Med	Best if fried close to time of service and blast chilled, plate as usual adding drizzled gravy prior to retherm.
Baked Atlantic Cod /w Olives Artichokes & Tomatoes	30 min	60 min	Med	Cook fish to slightly less than done state, chill in bulk, plate as usual, add specialty sauce prior to retherm.
Southern Fried Chicken	30 min	60 min	Med	Best if fried close to time of service, and blasted chilled, plate as usual.
Petite Filet w/Stuffed Shrimp & Cabernet Sauce	30 min	60 min	-	Still working on production and setting. Sear and chill steak. Cook shrimp to just done state and blast chill. Plate as usual, adding toast points by edge of steak to capture au jus.

NOTE: Convection heating is always on, but heater intensity can be adjusted. Limit pan weight to 8# for best results.

Plating Guidelines for Plated Retherm

BLANK GUIDE:

MEAL:

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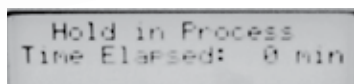
NOTE: Only convection heating is on during preheat; during retherm both conduction and convection heating are on.

Performance Improvement

FOOD TEMPERATURE RECORD FORM

[illegible]

Performance Improvement



Cleaning: Use non-caustic degreaser/cleaner such as Ecolab Oasis 133. Spray directly onto cart heater shelves and wipe clean. An all purpose sanitizer such as Ecolab Oasis 146 may be used to sanitize the inside of the cart. Stainless steel polish may be used on the outside of the cart.

Uses: These tips assume that the Multi Tech will be used with bulk pans of food for rethermalization. The system may also be used to rethermalize plated food, or as a holding cart for bulk or plated food. Please review the User Manual to explore other applications.

Multi Tech BANQUET CART TOP TEN STEPS FOR SUCCESS!

- 1. Insure Proper Power Allocations:**
Dedicated 120/208V, 30 amp, 3 Phase, 4P 5Wire Grdg.
Plug configuration, NEMA L21-30P Turnlok
Cart Dimensions: 68 in. Height, 69 in. Length, 31.25 in. depth
- 2. Designate location for cart, plug into appropriate outlet, and leave plugged in.** "Idle" LCD display screen reads "Press OPTIONS To Begin."
- 3. Use 2-1/2 inch full sized pans filled with no more than 8 lbs. of food product per pan or equivalent** (eg. 4 lbs of product in a half pan, etc.). Cart accommodates 18 full size pans. A sheet pan may take the place of 2 full pans for items such as French fries or grilled cheese sandwiches-no frozen items, product must be tempered!
- 4. Spray pans with non stick cooking spray before filling with food product.** Add 1/2 to 1 cup of water to starchy foods such as rice or pasta prior to covering and heating. Add water, broth, gravy or sauce to meats or meat entrees.
- 5. All pans of food product should be covered with foil, with the exception of fried and crisp items.** These may be left uncovered to maintain crispness. For acidic foods, plastic wrap may be used, but must be covered with foil over the plastic wrap.
- 6. Transportation of food should be scheduled to allow loading of food product and retherm to begin 2 hrs. prior to meal service time.** This includes pre-heat, retherm and set-up time.
- 7. Review Heater Setting Guidelines:** Most foods will heat on "medium" intensity. Hard-to-heat foods that are dense such as potatoes or lasagna require "high" intensity. Easy-to-heat foods such as breakfast breads or those that just require warming need "low" intensity.
- 8. If retherming a light load, empty shelves should be set on "low" intensity.**
- 9. At the end of the retherm cycle, the hold cycle begins. The food inside the cabinet will stay warm at a lower intensity in the "Hold" mode.**
- 10. Cool cabinet after each heat cycle by leaving cabinet door open until temperature is below 100°F . Close doors and refrigeration will cool the cabinet to 40°F or below in cold mode.**

Performance Improvement

CART LOADING WORKSHEET & TEMPERATURE LOG FOR RETHERM

DAY:			MEAL:			
Shelve #	Heat Intensity Setting (High, Med, Low)	Heater Left/Right	Menu Items	Input Temp °F	End Retherm Temp °F	Comments
1		LEFT				
		RIGHT				
2		LEFT				
		RIGHT				
3		LEFT				
		RIGHT				
4		LEFT				
		RIGHT				
5		LEFT				
		RIGHT				
6		LEFT				
		RIGHT				
7		LEFT				
		RIGHT				
8		LEFT				
		RIGHT				
9		LEFT				
		RIGHT				

Performance Improvement

The Multi Tech Banquet Cart is designed to operate smoothly and efficiently if properly maintained. However, the following is a list of checks to make in the event of a problem.

ISSUE/FAULT MESSAGES	POTENTIAL CAUSE(S)	DIAGNOSTIC OR CORRECTIVE ACTION
Cart does not retherm at specified time.	Programmed start time or AM/PM setting is incorrect for the Meal Start Time.	Press the OPTIONS key to access the Main Menu to verify that Meal Start Time and AM/PM designation is correct. Reset as needed.
Cart will not chill or does not chill quickly after retherm or hold.	Internal temperature of cart is >100 F.	Open doors to cool down cart more quickly. Cart should chill to below 40 F. within 90 minutes once the cart temp is below 100 F.
Food is not hot enough at end of retherm.	Pans are overfilled with greater than 8 lb. Food is panned frozen. Not enough liquid to facilitate heating. Heater intensity setting is set too low. Retherm cycle is not long enough.	Limit weight of food to less than 8 lb. for full size pan. Food should be chilled, not frozen, when panned. Add -1 cup water or liquid to starches and meat items. (Refer to panning guidelines for specific examples.) Set heater intensity to high for shelves with extra dense food items.
Fault light is on and display shows an error message for all shelves.	The cart performs a self-diagnostic heater check each time it is used. The fault light usually appears when the cart door has been opened before the cart completes the heater check (takes approximately 30 seconds).	Clear the Error Log. Do not open the cart door before or during the heater check. A red blinking light will indicate when the heater check is done.
A refrigeration fault is indicated. Service is required.	This occurs when certain HACCP temperature parameters are not met within a specified time frame.	Press the OPTIONS key and down arrow key at the same time to reboot the cart. If cart is loaded, check the food temperature to insure it is still in safe temperature zone. If the problem reoccurs, call for service.
Power failed during chill more than 90 min. Food may be ruined.	The cart was in the chill mode. After the cart door is closed, the system checks the number of minutes that cart door was open while in chill mode. If it was open longer than 90 minutes, the system calls it a power failure. The error will remain in the error log until it is viewed.	Check the food temperature to insure it is still in safe temperature zone.
Cart Door Opened Auto End In: 10 min. (counts down) RETHERM=Force Stop	The cart door has remained open longer than the maximum interruption time allowed (10 minutes) during the retherm cycle, and the system is notifying you that the food may be compromised.	Close the door and the retherm cycle will resume, or the cycle can be ended manually by pressing the RETHERM button. Once the 10 minutes has elapsed, the retherm cycle will automatically end and have to be reset.
Cart Door Opened Auto End In: 10 min. (counts down) Hold=Force Stop	The cart door has remained open longer than the maximum interruption time allowed (10 minutes) and the system is notifying you that the food may be compromised.	Close the door and the hold cycle will resume, or the cycle can be ended manually by pressing the HOLD button. Once the 10 minutes has elapsed, the hold cycle will automatically end.
Cart Aux HRT Failure	This occurs during the preheat phase prior to retherm when the cart does not achieve the set point prior to retherm.	Service may be required.

Performance Improvement

ACTION PLAN

Date:

NONCONFORMANCE	CORRECTIVE ACTION	DATE COMPLETED



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